

HOSPITAL CATERING



*The Aims and
Objects of the*

HOSPITAL
CATERERS
ASSOCIATION

THE HOSPITAL CATERERS ASSOCIATION

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AIMS AND OBJECTS

The Objects of the Association are:

To promote higher standards of catering in hospitals and Institutions.

To support and protect the character, status and interests of those engaged in the profession of caterer in Hospital or Institution.

To promote the interchange of knowledge among those engaged in the profession.

To provide for the delivery and holding of lectures, exhibitions, demonstrations, discussions, classes and conferences.

To encourage the study of catering in Hospitals and Institutions and hold examinations and grant prizes, certificates, etc.

To procure recognition of the status of the Members of the Association in Hospitals and Institutions, and to maintain liaison with other national catering bodies and departments concerned with catering in Hospitals or Institutions.

To do everything desirable to further the Aims and Objects of the Association.



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FOREWORD

I am happy to write an introduction to this pamphlet because I am convinced that the Hospital Caterers Association is certain to play a big part in bringing about the change of outlook on hospital catering that must occur if we are ever to be proud of our hospital kitchens and their services.

The special characters of hospital catering call for close and happy collaboration between the expert dietician and the expert caterer. Both are essential and both are equally important.

This young Association shows all the vigour, enterprise and enthusiasm of youth. As its first President, I am proud of its achievements and of its outlook on the future. I wish it a rapidly widening membership and continued success.

Christmas 1949

J. C. DRUMMOND,
President

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HOSPITAL CATERERS ASSOCIATION

The purpose of this pamphlet is to tell you of the origin, achievements and aims of the Hospital Caterers Association.

ORIGIN AND AIMS

The harm which can be caused by bad catering, especially in hospitals, is incalculable and a heavy burden of responsibility rests upon the caterer. The task which the Hospital Caterers Association has set itself is not a light one; but this Council feels assured that, by pursuing the objects set out in its constitution, it can not only improve the status of the profession, but it can bring hospital catering in this country to a standard which may well be an example for the whole world.

THE WAR AND HOSPITAL CATERING

The war brought a new consciousness about many things, and among these was hospital catering.

About half a million bed patients in the British Isles are being cared for every day in hospitals by an almost equal number of medical, nursing and ancillary staff. All these people must be fed—and well fed.

Before the war, few hospitals provided more than one full meal a day for patients. For the remaining meals, tea or cocoa and bread and butter were provided, and these were only supplemented by provisions which visitors brought in to patients. Soup, of no particular name or flavour, was usually available for supper. Where light diets were necessary, boiled or steamed cod was the standard dish, and boiled fowl the rare exception.

IMPROVED STANDARDS

In 1943 and 1945, King Edward's Hospital Fund for London published memoranda on hospital diet, and in so doing launched a

campaign for higher standards of catering in hospitals. The improvement in standards which has been apparent in the past few years is in no small measure due to the Fund's recommendations.

The importance attached to the feeding of patients and staff was further shown in the Ministry of Health's recommendation that the catering administration in hospitals should be recognized as a separate department, and that where practicable the department should be in control of a full-time officer, suitably trained and of adequate status.

As hospitals vary considerably in their standards of feeding, methods of purchase, and types of staff and equipment, the new system had to be introduced slowly. The process is not without "growing pains".

H.C.A. FORMED IN 1948

Men and women in hospital and institutional catering decided in 1948 that their common interests and aspirations could be served if they were given the opportunity of regular meetings and discussions. So it was in October 1948 that some twenty catering officers from London hospitals met and resolved to form the Hospital Caterers Association.

ACHIEVEMENTS

In the year which has followed its formation, great advances have been made by the Association. Month by month its membership has grown. From its inception there was complete agreement that officers from all types of hospitals could become members. Thus the present membership includes the catering officers of municipal, mental, maternity and teaching hospitals, infirmaries and other institutions, in all parts of the British Isles.

Members were gratified in due course to learn that Sir Jack Drummond, the eminent scientist and authority on nutrition, had consented to become the Association's first president.

CONSTITUTION

In the early days, the affairs of the Association were conducted by a provisional committee. In August, 1949 the constitution and rules of the Association were unanimously adopted. The Association is now managed by a council of members, democratically elected by secret ballot, and by an executive committee consisting of the officers of the Association, that is the president, the chairman, the honorary treasurer and honorary secretary, together with other elected members. Elections take place periodically and all members are invited to submit nominations.

PROGRAMME

The Association has had a series of successful monthly meetings. All members are invited to these and they are held at various hospitals. Members have given talks on different aspects of catering. One of the most successful features at these meetings has been an "open forum" in which problems raised by various members have been discussed, and a consensus of opinion obtained.

The first of a series of visits to food factories and other places of interest took place in October. A large bacon factory was visited and members had the opportunity of seeing the whole process of curing. Visits of this kind are to be a regular feature of the Association's programme.

The Hospital Caterers Association has representation on the councils and panels of various national institutions such as the National Council for Hotel and Catering Education, the British Standards Institution, the Hotel and Catering Consultative Committee, and the Examinations Council of the Institutional Management Association.

The Association enjoys the support and sympathy of the Ministry of Health and the King Edward's Hospital Fund. The hospitality and willing co-operation of many house-governors of London hospitals in affording facilities for the holding of meetings has been greatly appreciated and is tangible proof of the hospital's sympathy with the Association's cause.



THE HOSPITAL CATERERS ASSOCIATION

The Hospital Caterers Association is a professional Association and in no sense a Trade Union.

Membership, which is restricted to persons actively engaged in hospital catering, is granted at the discretion of the Council and is divided into three categories:

FULL MEMBERSHIP

Limited to persons engaged in Hospital or Institutional catering who:—

- (a) Hold complete responsibility for all catering in one or more Hospitals or Institutions having an aggregate of not less than 100 beds, or
- (b) Are acting as Deputy to a person eligible for election as in (a) or
- (c) Hold whole time administrative or advisory catering appointments with Hospital or Institutional Authorities or Advisers recognized as such by the Council.

ASSOCIATE MEMBERSHIP

Limited to Hospital caterers of approved supervisory status who do not qualify for full membership, and to Trainees, Students and holders of Bursaries who are taking approved courses in hospital catering.

HONORARY MEMBERSHIP

May be granted to persons who, by their active interest in the Objects of the Association, have promoted or assisted in the raising of catering standards in Hospitals and Institutions.

Entrance fee for full or associated membership is 10/6 and the annual subscription is two guineas for full membership and one guinea for Associates.

For further particulars please apply to:

C. C. A. GIBBS, F.H.C.I., *Honorary Secretary*

HOSPITAL CATERERS ASSOCIATION

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